



Restaurant Week Spring 2024 Dinner Menu

TO START

Hamachi Carpaccio

TO WARM UP

Truffle & Cheese Bikini

Gambas, Garlic-Chili Prawns

THE MAIN EVENT

Seafood Linguine in Champagne Herb Cream Sauce

OR

Grilled Halibut in Robespierre Sauce with
Roasted Rosemary Potatoes & Broccolini

OR

Spanish Suckling Pig (Add 68)

with Rosemary Potatoes & Padron Peppers in Honey Mustard Sauce

OR

Dry-Aged Wagyu "Bavette" (Add 78)

with Mashed Potatoes and Broccolini

OR

Fresh Grilled Half Boston Lobster with Squid-Ink Linguine
in Aglio e Olio (Add 108)

A SWEET FINALE

Basque Burnt Cheesecake with Raspberry Coulis

HK\$298 per person

+ 10% service charge

